

In the Specification:

Please amend the specification as follows:

Page 1, paragraph 1:

Field of the Invention

The invention relates to a food oil product, which is based on turnip rapeseed oil or rapeseed oil and contains antioxidant. The invention relates especially to a turnip rapeseed-based or rapeseed-based food oil product replacing butter, margarine and flour treatment agents in baking and food processing. The invention also relates to the use of a food oil product.

Background of the Invention

Page 2, third full paragraph:

Summary of the Invention

The purpose of the invention is to remove the problems connected to especially the preservability of a product and a food product manufactured by means of the product, and to provide a food oil product containing double bond fatty acids, which remains unrancid significantly longer than the present products, and which is based on natural antioxidants. The natural antioxidants here refer

to antioxidants, which can be found in nature but which can either originate in natural materials or be manufactured synthetically.

Page 4, first paragraph:

Detailed Description of Embodiments of the Invention

In the following, the invention will be described more in detail by means of some examples, which do not restrict the invention.